



5 Olives Bella di Cerignola Homemade bread with agave & truffle butter 8.5

*Chão
soil*

Graviola habanero dip	7.5
Asparagus salad, chayote, cupuaçu	11
Ceviche of açaí tree heart	9.5
Okinawa coxinha, Amelio's vinaigrette	9
Jackies croquettes, jackfruit and harissa	9

*Terra
land*

Beef tataki (served cold)	14
Lamb shoulder, broccoli, vermouth demi-glace	22
Braised oxtail stuffed cassava parcel	18
Brazilian picanha 120g - Slow cooked to perfect medium rare	25

*Água
water*

Grilled Hake, red shard, pitanga dressing	19
Salmon Fatiado with Chuchu Vinaigrette (served cold)	14
Scallop with Salty Fingers Mousse	14

*Céu
sky*

Single origin chocolate ganache, pitanga sorbet	10
Cheesecake of cupuaçu	9
Truffle crème brûlée with porcini ice cream	11
Amazonian trio sorbet (jabuticaba, açaí, cupuaçu)	9

Accompaniments 6

baked herby cassava
garlic broccoli

rosemary roasted potatoes
zucchini dressed with umbu